

# ROUTINE FOOD SERVICE INSPECTION

For use of this form, see TB MED 530; the proponent agency is Office of The Surgeon General.

INSTALLATION	BUILDING NO.	FACILITY DESIGNATION
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PERSON IN CHARGE OF FACILITY	COPY REPORT FURNISHED TO
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TYPE FACILITY										1	RATING										2	PURPOSE										3				
<input type="checkbox"/> 1. Troop Dining Facility <input type="checkbox"/> 2. Cafeteria <input type="checkbox"/> 3. Snack Bar					<input type="checkbox"/> 4. Hospital Dining Facility <input type="checkbox"/> 5. Club <input type="checkbox"/> 6. Other (specify)					<input type="checkbox"/> 1. Satisfactory <input type="checkbox"/> 2. UnSatisfactory					<input type="checkbox"/> 3. Marginal <input type="checkbox"/> 4. Other (specify)					<input type="checkbox"/> 1. Regular <input type="checkbox"/> 2. Courtesy					<input type="checkbox"/> 3. Reinspection <input type="checkbox"/> 4. Other (specify)											
COM-MAND		INSTALLATION				FACILITY		INSPECTOR		INSPECTION TIME (MIN)			DATE												RESERVED											
													YR		MO		DAY																			
4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34						

DESCRIPTION	YES	NO	NA	DESCRIPTION	YES	NO	NA
<b>FOOD SOURCES, WHOLESOMENESS</b> 01 Only wholesome nonadulterated foods used 02 Use of foods from approved sources				<b>FOOD PREPARATION (con?t)</b> 17 Proper handling of foods during preparation 18 Raw fruits and vegetables cleaned (disinfected in emergencies) 19 Leftover, prepared foods reheated to 165°F(74 °C)before serving 20 Potentially hazardous foods offered for self service not reserved			
<b>FOOD PROTECTION</b> 03 Potentially hazardous food held at safe temperatures. Time/temperature requirements met. 04 Hot foods held greater than 140°F(60 °C) 05 Cold foods held less than 45 °F(7 °C) 06 Temperature of prepared foods reduced rapidly to 70 °F (21°C)within 2 hours. Internal product temperature reaches 45°F(7 °C)within 4 hours of refrigeration.				<b>PERSONNEL</b> 21 Food service personnel free from communicable diseases, cuts, burns, boils, etc. *22 Only qualified personnel preparing food 23 Good personal hygiene practices *24 Food service personnel (KP's, etc.) properly trained			
<b>FOOD STORAGE/DISPLAY</b> 07 Prepared and leftover potentially hazardous foods properly stored *08 Food not subject to contamination during storage/display 09 Adequate refrigerated storage/display facilities 10 Adequate hot food holding/display facilities *11 Convenient numerically scaled thermometers for monitoring air temperatures available for each hot and cold temperature zone				<b>EQUIPMENT</b> 25 No cross connections/plumbing problems *26 Equipment/utensils properly cleaned, sanitized and stored 27 Adequate equipment/utensil washing and sanitizing equipment, supplies. Properly used chemical test kit available. *28 Proper installation/maintenance of equipment *29 Garbage, refuse containers, covered, clean, vermin proof. Outside area clean. 30 No indication of insects/rodents - unauthorized animals *31 Filters and grease extracting equipment clean and functioning properly 32 Necessary toxic items properly stored, labeled, used 33 No other critical deficiencies requiring correction to prevent possible foodborne outbreak			
<b>FOOD PREPARATION</b> 12 Proper tempering of frozen foods 13 Proper cooking temperatures: poultry, dressings, stuffed meats, internal product temperature greater than 165°F (74°C) 14 Pork, pork products greater than 150 °F(66 °C) 15 Other potentially hazardous foods greater than 140°F(60 °C). Cooked beef and roast beef internal temperature greater than 145°F(63 °C),exception - 130°F(56 °C) dry cooked rate roast beef > 10lbs. 16 Proper microwave cooking temperatures							

*Noncritical deficiencies but require correction ASAP - Use additional remarks page for comments.			
SIGNATURE OF INSPECTOR		TIME	DATE
SIGNATURE OF RECEIVER		DATE	

ITEM NUMBER	PARAGRAPHS*	ITEM NUMBER	PARAGRAPHS*
1 .....	2-1, 2-2, 2-11, 2-16, 5-7, 6-28, 6-30, 6-32, 10-4, 10-20	18 .....	2-11, 2-12, 2-19, 9-3, 10-8, 10-23
2 .....	2-1, 2-23, 5-5, 8-2, 10-6, 10-19	19 .....	2-14, 2-31
3 .....	2-2 thru 2-9, 2-13, 2-17, 2-19, 2-22, 2-24, 2-31, 2-32, 7-10, 8-2, 9-3, 10-12	20 .....	2-22, 2-29, 2-31
4 .....	2-4, 2-9, 2-13, 2-21, 2-27, 7-10, 8-2, 10-6	21 .....	3-2, 3-3
5 .....	2-4, 2-8, 7-10, 8-2, 10-6	22 .....	2-10, 3-1
6 .....	2-8, 2-19, 2-22	23 .....	3-4, 3-5, 6-24, 10-9, 10-15
7 .....	2-7, 2-19, 2-22, 2-27, 2-31, 6-23	24 .....	3-6
8 .....	2-7, 2-8, 2-19, 2-25, 2-35, 2-36, 5-35, 8-3, 10-6, 10-16, 10-22	25 .....	2-7, 2-25, 5-9 thru 5-14, 7-7
9 .....	2-8, 2-21, 2-27, 7-10	26 .....	2-7, 2-10, 2-11, 2-17, 2-19, 4-22, 4-26, 4-27, 4-31, 4-33, 7-2, 8-5, 10-21, 10-22
10 .....	2-9, 2-21, 2-27, 7-10	27 .....	4-10, 4-22, 4-26, 4-27, 4-29, 5-6, 7-6, 8-5, 9-3
11 .....	2-8, 2-9, 2-27, 7-10, 10-13	28 .....	2-5, 2-7, 2-27, 4-1 thru 4-17, 4-19 thru 4-21, 4-31, 4-34, 5-24, 5-35, 6-15, 6-16, 8-3, 10-1, 10-22
12 .....	2-18, 2-19, 2-22	29 .....	5-24 thru 5-26, 6-26, 10-19
13 .....	2-13	30 .....	5-25, 5-27 thru 5-34, 6-13, 6-31, 8-9, 10-16, 10-19 thru 10-21
14 .....	2-13	31 .....	5-20-6-19 thru 6-22
15 .....	2-13, 2-22	32 .....	2-36 thru 2-42, 4-23, 4-26, 4-27, 4-29, 5-7
16 .....	2-13	33 .....	
17 .....	2-10, 2-19, 2-21, 2-22, 5-22		

\*Appropriate paragraph will depend on the actual violation identified. List is not all inclusive and other paragraphs may apply.